

SABOR DESSERT BAR

MENU

Light Savoury

Fresh Buttermilk Scones served with Jam & Cream (2 scones per serve)

Warm Croissant served with Butter

Ham & Cheese Croissant

Two thick Café style Raisin toasts with butter

Cheese Plate (GFO)

Brie, Danish Blue Cheese, English Cheddar & Smoked Dutch cheese with dried figs & apricots, walnuts, Quince paste & water crackers
Paired with 2 glasses of Lambloch Estate Verdelho, Semillon, or Shiraz

Desserts

Sabor Chocolate Soufflé

Warm fluffy soufflé cooked at time of ordering served with a scoop of Vanilla Bean Ice-Cream **(please allow 30 minutes)**
Paired with Peterson House Sparkling Botrytis Semillon

Ice-Cream Obsession

A scoop each of Chocolate Obsession, Cookies 'n Cream & Salted Caramel Ice Cream with melted chocolate drizzled over & a Poco Loco (wafer stick)

Three Fruit Gelato

A scoop each of Lemon, Strawberry and Mango Gelato (Served with Fruit coulis)

Muscat Ice (alcoholic)

Double scoop of Vanilla Bean Ice-Cream served with a shot of Peterson House Muscat

Tropical Ice (alcoholic)

Double scoop of Vanilla Bean Ice-Cream, Passionfruit coulis and a shot of Mango Liqueur

Strawberry Dip (GF)

Fresh field Strawberries with Sabor's Dark Choc Pod
Paired with Savannah Estate Botrytis Semillon

Champagne Strawberries (GF)

Fresh field Strawberries paired with Peterson House Cuvee

Belgium Chocolate Waffle, Strawberries & Ice-Cream

A warm chocolate Belgium Waffle with a scoop of Vanilla Bean Ice-Cream, strawberries & Sabor's Dark Choc Pod
Paired with Peterson House Sparkling Botrytis Semillon

NUTELLA Chocolate Waffle, Strawberries & Ice-Cream

A warm chocolate Belgium Waffle with a scoop of Chocolate Ice-Cream, strawberries & Sabor's NUTELLA Pod
Paired with Piggs Peak Suckling Pig Shiraz

Flaming Choc Caramel Brownie

Warm decadent Brownie served in a hot skillet, from dark choc. & Dulce De Leite (South-American Caramel), and sitting on choc. & butterscotch sauce. Accompanied on a timber serving board is strawberries, a scoop of Salted Caramel Ice Cream with our homemade Cinnamon & Chocolate Almond Biscotti to dip into your brownie.

Upon serving, your waitperson will place the board in front of you, then they'll add a touch of Whiskey to your hot skillet and set it alight. **(Get ready for a photo opportunity)**

Paired with Piggs Peak Suckling Pig Shiraz

Adult Choc Dipping Plate

Strawberries, Mini Oreos, Apricot Delight, Nougat, Turkish Delight, Honeycomb, Marshmallows, Caramel Popcorn, Caramel Cocos & Sabor's Dark Choc Pod

Paired with Peterson House Sparkling Botrytis Semillon

Portuguese Traditional Chocolate Mousse (GF)

A Portuguese style, cream less, gluten free, light & fluffy mousse made traditionally

Paired with Savannah Botrytis Semillon

Portuguese Hazelnut Mousse (GF)

A Portuguese style, cream less, gluten free, light & fluffy chocolate mousse made with crushed roasted hazelnuts throughout

Paired with Robyn Draytons White Port 2011

Mars Bar Cheese Cake

A caramel cheese cake with hints of toffee and Chocolate, topped with a Mars Bar slice

Paired with Savannah Botrytis Semillon

Snickers Cheese Cake

Our Snickers dessert starts with a thin vanilla sponge base, then sandwiched between the caramel cheesecake with crushed peanuts and the chocolate mousse is a layer of caramelised chocolate ganache and crushed peanuts

Paired with Peterson House Cuvee

Oreo Cookies & Cream Cheesecake

A creamy cheese cake with chunks of oreo cookies through, crushed cookie base & a whole oreo cookie on top

Paired with Savannah Botrytis Semillon

Trio Mousse

A decadent triple layered oval shaped mousse using white, milk & dark chocolate with a biscuit base

Paired with Tamburlaine Reserve Framboise (Raspberry Liqueur)

Apple & Raspberry Crumble

A pastry base filled with apple & raspberry topped with a sweet crumble (served warm) with a dollop of freshly whipped cream

Paired with Peterson House Moscato

Mixed Berry & Almond Frangipane (GF)

A moist almond meal frangipane tart filled with whole mixed berries then baked and covered in a clear glaze

Paired with Peterson Sparkling Botrytis Semillon

Sticky Date Pudding

A traditional moist sticky date pudding with a caramel swirl served warm

Paired with Salted Caramel Vodka

Chocolate Volcano

A dark chocolate dessert served warm with a choc sauce that oozes from the centre

Paired with Piggs Peak's Suckling Pig Shiraz

Vanilla Bean Panna Cotta (GF)

Creamy vanilla flavoured Italian dessert with real vanilla bean, a fresh strawberry and served with fruit coulis

Paired with Peterson House Cuvee

Caramel Cheese Cake

A baked cheesecake in a sweet pastry case topped with a generous swirl of caramel and sprinkled with chocolate flakes .

Paired with Savannah Port

Lemon Curd Meringue

A sweet pastry case filled with a lemon curd and topped with a marshmallow meringue

Paired with Pokolbin Cider House Pear Cider

Lemon Tart

A sweet outer pastry filled with a citrus lemon curd topped with a caramelised lemon slice and bruleed upon ordering

Paired with Tamburlaine Reserve Framboise (Raspberry Liqueur)

Chocolate Mud Cake

An indulgent moist mud cake topped with chocolate ganache and pure liquid chocolate served warm

Paired with Robyn Draytons White Port

Blueberry Cheese Cake

A baked cheesecake in a sweet pastry case topped with a generous cluster of blueberries to top and chocolate garnish .

Paired with Robyn Drayton White Port

Apple Pie

A pastry shell filled with chunks of apple topped with a sweet pastry (served warm) with a dollop of freshly whipped cream on the side

Paired with Peterson House Moscato

Sabor's Flourless Citron Tart (GF)

Commences with a sweet flourless almond meal base then topped with a lemon curd dome and dipped in a tangy lemon glaze

Paired with Peterson House Moscato

Indulgence Selection

Sabor's Tasting Plate

Nutella & Hazelnut Gateau, Salted Caramel Mousse with Sticky Date Pudding, Dark & White salted burnt caramel Portuguese Mousse, Chocolate and raspberry dome tart and a Pina Colada Slice

Paired with one glass of Piggs Peak's Suckling Pig Shiraz

Paired with two glasses of Piggs Peak's Suckling Pig Shiraz

Medley Tasting Plate

Apple & Raspberry crumble, Mini Lemon Curd meringue in a sweet pastry, Strawberry mousse & mixed berry compote topped with Strawberry, Black Forest scheinbe topped with a morello cherry and a caramelised nut triangle tart.

Paired with one glass of Petersons Sparkling Botrytis Semillon

Paired with two glasses of Petersons Sparkling Botrytis Semillon

Cheesecake Tasting Plate

A plate with 6 different mini baked cheesecakes, caramel, Raspberry, Blueberry, Chocolate, New York & Marbled Cheesecakes each topped with a different flavoured mini macaron and garnished with chocolates soils and garnishes

Paired with one glass of Petersons Sparkling Botrytis Semillon

Paired with two glasses of Petersons Sparkling Botrytis Semillon

Crème Brulee Flambe (GF)

Traditional French style creamy dessert made up of a smooth vanilla bean custard base, finished with a hard caramelised shell which is topped with "STROH" rum and lit at the table upon serving.

Paired with Peterson Sparkling Botrytis Semillon

Double Chocolate & Caramel Wave (GF)

Starts on a bed of flourless chocolate cake then we add a baked dark chocolate mousse centre and then surround it with milk chocolate mousse and topped it with our caramel glitter glaze, a chocolate shard and a gold painted almond

Paired with Piggs Peak's Suckling Pig Shiraz

Coco Passion Meringue

Smooth coconut mousse, tangy passionfruit curd, a touch of raspberry jam on coconut meringue, finished with passionfruit glaze & brulled meringue upon a sweet biscuit

Paired with Peterson House Cuvee

Black Forest Gateau

A traditional German dessert made with kirsch soaked chocolate sponge throughout, and layered with Morello cherries and fresh cream and surrounded with chocolate shaving and more Morello cherries

Paired with Tamburlaine Reserve Framboise (Raspberry Liqueur)

Orange & Lime Flourless Cake (GF + DF)

A Moist Gluten & Dairy Free Flourless Cake made with Almond meal meal as well as orange & lime rind, soaked in Orange & lime juice then topped with a clear glaze, an orange slither & a orange marmalade ball

Paired with Peterson House Moscato

Lychee & Summer Berry Cheesecake

A lychee & raspberry centre set upon a vanilla sponge buried in a summer berry Cheesecake, encased with a raspberry glitter glaze and topped with berries and chocolate garnishes

Paired with Petersons Sparkling Botrytis Semillon

Caramelised Nut Tart

Encased in a sweet pastry shell is a treacle base topped with a variety of caramelised nuts including Pecan, Almond, Peanut & Walnuts then with a drizzle of white chocolate and then finished with a hard meringue swirl
Paired with Savannah Port

Biku Banoffee

Served chilled and in a glass this layered dessert is named after the café in Bali where the recipe comes from. It starts with a crushed chocolate cookie base, then we add a South American style caramel called "doce de leite" followed by a layer of freshly sliced banana and topped with chantilly cream and shaved Belgium chocolate
Paired with Pokolbin Cider House Apple Cider

Salted Caramel & Chocolate Tart

In a sweet outer pastry we begin with a thin layer of salted caramel, topped with a chocolate mousse, and to finish a pool of caramel in the centre and a dusting of chocolate powder
Paired with Piggs Peak's Suckling Pig Shiraz

Sabor's St. Honore

Commences with a caramel brownie, following is a layer of puff pastry with crushed hazelnuts then crème patissiere to hold the trio of profiterols each filled with double chocolate, nutty caramel & Pistachio chocolate.
Paired with Salted Caramel Vodka

Raspberry Macaron Heaven

A giant soft chewy pink macaron with a citrus mousse filling and a raspberry jam centre then topped with more citrus cream, a mountain of fresh raspberries and a mini macaron to finish.
Paired with Peterson House Moscato

Ferrero Rocher Gateau

Layered with a chocolate sponge, followed by a gianduja croquant and a hazelnut ganache and topped with a dense chocolate mousse. To finish a "Ferrero Rocher" and chocolate garnish.
Paired with Piggs Peak's Suckling Pig Shiraz

Toblerone Cheesecake

Starting with a dense chocolate cake base then a layer of chocolate almond cheesecake and then kisses of a chocolate hazelnut mousse then topped with a slice of "Toblerone", honey & honeycomb crumble
Paired with Piggs Peak Suckling Pig Shiraz

Crispy Green Apple Royale

The top half is a green apple mousse with a toffee centre and lemon chiffon sponge disc covered with Sabor's shiny green apple glaze, set on top of a chocolate tart shell layered with marshmallow rice puffs, green apple mousseline and blueberry crumble
Paired with Peterson House Cuvee

Pina Colada Crunch

A light white chocolate mousse dome with a Mango Passionfruit jelly on a thin layer of crunchy meringue base, all sitting on top of a choc coated rice puff base rolled in desicated coconut, and surrounded by soft white chocolate flakes
Paired with Pokolbin Cider House Passionfruit Cider

Nutella Tart

A chocolate pastry shell filled with a layer of Portuguese hazelnut mousse and Nutella, then a choc. biscuit disc followed by a hazelnut mousse dome and a hazelnut meal ball and glazed in chocolate ganache

Paired with Robyn Drayton White Port

Chocolate Mousse Crown (GF)

Smooth dark chocolate mousse on a Gluten Free vanilla sponge dusted with cocoa powder, its centre filled with caramel sauce and a caramel filled truffle and topped with a beautiful chocolate butterfly.

Paired with Piggs Peak Suckling Pig Shiraz

Passionfruit Cheesecake Cone

Cone shaped coldset cheesecake flavoured with real passionfruit marbled throughout and sitting on a vanilla sponge and crushed white chocolate around the base

Paired with Pokolbin Cider House Passionfruit Cider

Nutella & Choc. Banana Dome

A creamy banana mousse with a soft caramel centre covered in a rich dark chocolate ganache sitting on a sweet chocolate tart filled with a layer of Portuguese hazelnut mousse and Nutella

Paired with Petersons Sparkling Botrytis Semillon

Pistachio & Mascarpone Cheesecake

On a white chocolate coated biscuit base there is a light creamy baked Pistachio cheesecake with a crunchy shell topped with mascarpone cheese kisses, diced pistachios and passionfruit coulis

Paired with Pokolbin Cider House Passionfruit Cider

Raffaello Dream

Layers of flakey wafers with a white chocolate & vanilla mousse, a crispy white chocolate layer and a coconut sponge then finished with desiccated coconut and a Ferrero Raffaello white chocolate ball

Paired with Petersons Sparkling Botrytis Semillon

Raspberry & White Chocolate Cheesecake

Starts with a sweet pastry tart, a thin base layer of baked raspberry & passionfruit cheesecake, then topped with white chocolate cheesecake & berry mousse drops

Paired with Petersons Sparkling Botrytis Semillon

Sabor's Gourmet Trio Tower

Starts with a baked chocolate tart layered with a fluffy choc. sponge and semi dark choc mousse with a sour cherry centre and topped with 3 profiterols.

A vanilla & blackcurrent profiterole dipped in freeze dried raspberry, Raspberry profiterole dipped in freeze dried blueberry and a Passionfruit & mango profiterole with roasted coconut flakes

Paired with Peterson House Cuvee

Banana & Almond Flourless Cake (V)

A moist Gluten & Dairy Free cake made with banana & almond meal, then topped with pumpkin seeds, walnuts, fresh cut strawberry with dried apricot and freeze dried banana

Paired with Peterson House Moscato

Sabor's Unicorn

A sweet chocolate tart shell with a chocolate sponge, choc mousse and praline then topped with a coloured white chocolate dome shell filled with a crushed candy M&M infused milk chocolate mousse then garnished with a fondant unicorn horn and ears

Paired with Piggs Peak Suckling Pig Shiraz

Sides

Ice Cream by the scoop Vanilla Bean, Chocolate Obsession, Salted Caramel, or Cookies 'n Cream, Nutella

Gelato by the scoop Lemon, Strawberry or Mango

Side of Strawberries (GF)

Side of Bananas (GF)

Sabor Choc Pod (GF) (a pod of either white, milk or dark melted chocolate for pouring & dipping)

Sabor Caramel Pod (GF) (a pod of house made caramel sauce for pouring & dipping)

Sabor NUTELLA Pod (a pod of melted NUTELLA (hazelnut & cocoa spread) for pouring & dipping)

GF = GLUTEN FREE

GFO = GLUTEN FREE OPTION

DF = DAIRY FREE

EF = EGG FREE

V = VEGAN

*Please note unless otherwise specified all our food may contain traces of Nuts, Gluten, Egg & Dairy
Desserts/Savoury may be sold out at time of ordering*

10% Surcharge applies on Public Holidays